

ADESSO[®]

VINERIA - BISTROT



MENÙ

Mediterranean flavors in
the heart of Rome



BOARDS

NOSTRANO

Our selection of cold cuts and cheeses served with honey mustard sauce | 24,00

7, 8, 10



SALUMI

A selection of Italian cold cuts served with thin slices of crispy bread | 20,00

1, 7, 8, 12

CHEESES

Served with honey, mustard chutney, red berries and dried fruits | 25,00

7, 8, 10



CANTABRICO

Cantabrian anchovies, smoked and citrus butter and bread | 20,00

1, 4, 7

CAVIAR PREMIUM

Caviar served with smoked citrus butter, crème fraîche and bread | 39,00

1, 4, 7, 12

VEGETARIAN

Fermented purple cabbage, whipped ricotta with lime and pink pepper, roasted Borettane onions, apulian sun-dried tomatoes | 16,00

7, 8, 11, 12

CROSTINI GOURMET

CACIO E PEPE

Roman pecorino cheese fondue, mixture of 5 peppers, abate pears and walnuts | 10,00

1, 7, 8



ROMANESCO ZUCCHINI

Romanesco zucchini pesto, roasted zucchini, burrata mousse and tomato confit | 12,00

1, 7, 8

TRUFFLE

Pecorino cheese fondue with shaved fresh black truffle | 28,00

1, 7



VITELLO TONNATO

Milk-fed veal, tuna sauce, beef stock reduction and borettane onions | 16,00

1, 3, 4, 10, 12

SMOKED SALMON

Chive and lime crème fraîche and red fruits | 15,00

1, 4, 7

try it with caviar | 26,00



Also available gluten-free. The numbers below the dishes indicate allergens. Ask the staff.
HACCP procedures take cross-contamination risk into account,
but the sharing of areas and utensils may lead to contact between food and allergens.

Cover charge per person € 2,50

SPECIALITIES

RAW ROMANESCO ZUCCHINI

Romanesco zucchini with mixed salad, melon, sundried tomatoes, whipped ricotta with lime, cashews and citronette | 16,00

7, 8

SUMMER BURRATA

Apulian Burrata from Gioia del Colle with croutons, fresh melon velouté, roman mentuccia crispy parma ham and bottarga | 20,00

1, 4, 7

without sardinian bottarga | 15,00

RED SHRIMP TARTARE FROM MAZARA

Red shrimp from Mazara del Vallo (Sicily) with burrata mousse, sea asparagus, gigartina algae, corallo wafer with cuttlefish ink and lemon gel | 24,00

1, 2, 4, 7, 15

try it with caviar | 35,00

DRUNKEN CARPACCIO

Beef with Cervia salt and EVO oil, arugula, parmigiano and nutmeg crumble and Montepulciano red wine jam | 18,00

7, 8, 12

try it with fresh black truffle | 32,00

GREEN PEPPERCORN BEEF TARTARE

Beef with green peppercorn mousse with brandy, shallots in carpione and beef stock | 19,00

7, 10, 12

try it with fresh black truffle | 32,00

LASAGNA OF THE DAY

Ask our staff about the daily option | € 17,00

1, 3, 7, 9

try it with fresh black truffle | € 34,00

OUR PARMIGIANA

Fried eggplant, tomato sauce, mozzarella, parmesan fondue and fresh basil | € 16,50

1, 3, 7

CONFIT DUCK IN PUFF PASTRY

Confit duck cooked at low temperature wrapped in puff pastry with spinach, parma ham, mustard and honey, potato cream, roasted vegetables and beef stock | 26,00

1, 3, 7, 9, 10, 12

try it with fresh black truffle | 38,00

FRESH CATCH OF THE DAY MARINARA STYLE

Slow-cooked fish, marinara-style cherry tomato sauce, parsley coulis, fish mayonnaise, garlic-infused EVO oil and taggiasca olives (ask our staff about the daily option) | 28,00

4

try it with caviar | 39,00

CHEF'S SALTIMBOCCA ALLA ROMANA

Slow-cooked milk-fed veal with crunchy Parma ham, sage, smoked butter mousse, duchess potatoes and beef stock | 25,00

3, 7, 9, 12

try it with fresh black truffle | 38,00

AMATRICIANA-STYLE MEATBALLS

Beef and veal meatballs in tomato sauce with crunchy guanciale and pecorino cheese | 20,00

1, 7, 9

SIDE DISHES

EGGPLANT CAPONATA

With cherry tomatoes, raisins, pine nuts and ricotta | 8,00

7, 8

BABY POTATOES

Roasted with rosemary | 7,00

FERMENTED PURPLE CABBAGE

With salad and sun-dried tomatoes | 7,00

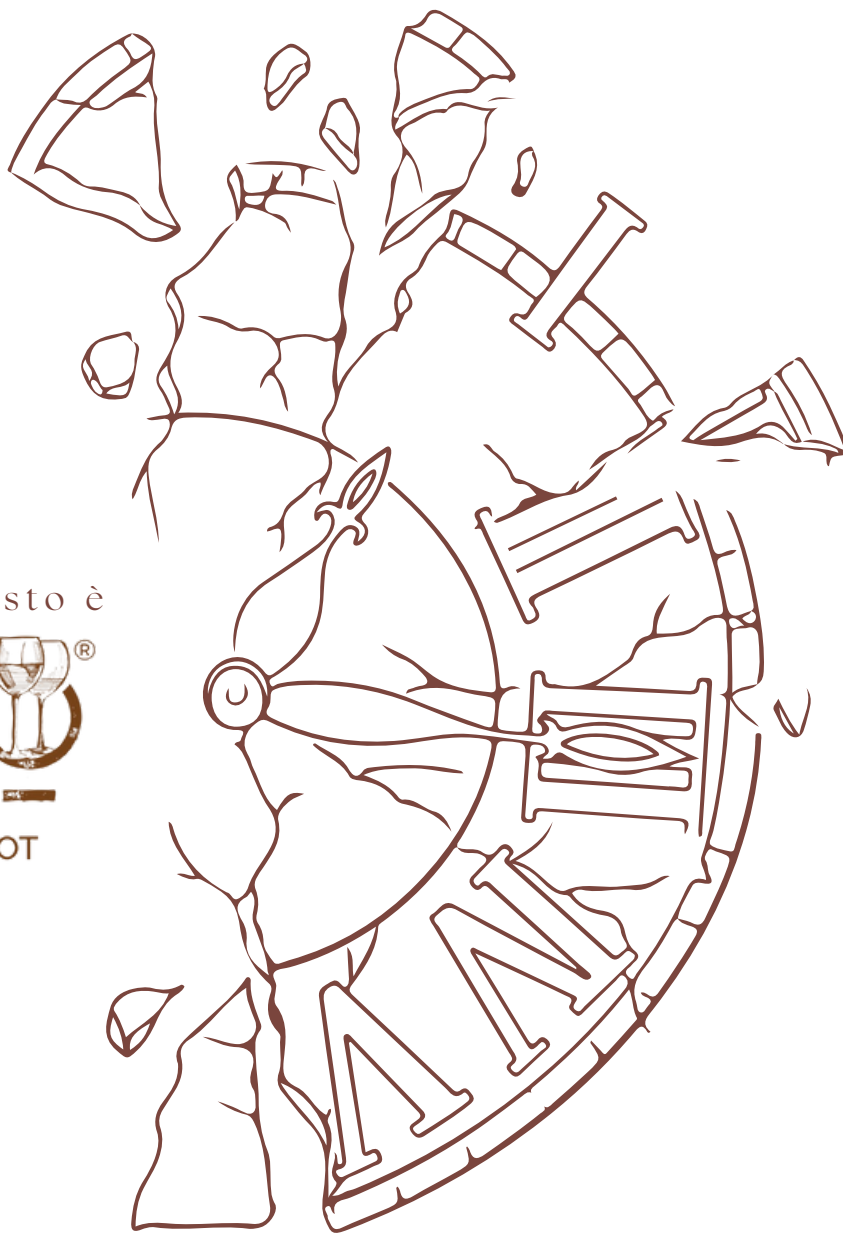
12

Chef: Davide Fiorini

Il momento giusto è



VINERIA - BISTROT



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